

# QUAGLINO'S

## DINNER MENU

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*3 courses £49 per person*

**Bread and butter** *271 kcal* £3.95

## SIDES

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**Baby leaf salad (v)** *171 kcal* £6.00

**Pommes frites (vg)** *672 kcal* £6.00

**Baby minted new potatoes (v)** *254 kcal* £6.00

**French beans, caramelised shallot butter (v/vg)** *121 kcal* £7.00

**Buttered leek, Hispi cabbage** *217 kcal* £7.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**

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## STARTERS

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Slow cooked 63C Clarence court egg, wild mushrooms, winter truffle, parmesan espuma (v)

*488 kcal*

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil 393

*kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *558 kcal*

## MAINS

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Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *725 kcal*

Broad bean, garden pea & spring truffle trofie, white asparagus, 30-day aged parmesan, pea shoots (v/vg) *1036 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1303 kcal*

## DESSERTS

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Blueberry & white chocolate crème brûlée, white chocolate namelaka (v) *897 kcal*

Valrhona chocolate orange fondant, Grand Marnier ice cream (*allow 12 minutes*) (v) *702 kcal*

Yorkshire forced rhubarb cheesecake, stem ginger & rhubarb ice cream, poached rhubarb

*547kcal scoop*

For parties of 17 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately.

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